

Slow Cooker Ham and Potato Soup

Slow Cooker Ham and Potato Soup is creamy, full of veggies and ham, finished off with milk and sour cream for an easy, delicious hearty soup.

Yield	8 servings	Course	Main
Prep Time	15 minutes	Cuisine	American
Cook Time	4 hours	Author	Sabrina Snyder
Total Time	4 hours 15 minutes		

Ingredients

- ☐ 8 cups russet potatoes , diced
- ☐ 1 yellow onion , diced
- ☐ 2 large carrots , peeled and chopped
- ☐ 1/2 cup chopped celery
- ☐ 16 ounces Cubed Ham
- ☐ 1 teaspoon Kosher salt
- ☐ 1/4 teaspoon coarse ground black pepper
- ☐ 1/4 cup flour
- ☐ 4 cups chicken broth
- ☐ 1 1/2 cups heavy cream , (you can also substitute whole milk)
- ☐ 1/2 cup sour cream

Instructions

1. Add the potatoes, onion, carrot, celery, ham, Kosher salt, pepper chicken broth to your slow cooker and cook on low 7-8 hours, or high 4-5 hours.
2. Using a potato masher, mash about 1/3 of the potatoes (don't worry the ham won't really mash that much)

3. Add the flour, heavy cream/milk and sour cream and stir everything together.
4. Cover and cook on high for an additional 15 minutes.

Nutrition

Calories: 386kcal | Carbohydrates: 34g | Protein: 15g | Fat: 21g | Saturated Fat: 12g |
Cholesterol: 98mg | Sodium: 1496mg | Potassium: 793mg | Fiber: 2g | Sugar: 2g | Vitamin A:
745IU | Vitamin C: 18.2mg | Calcium: 75mg | Iron: 2.1mg

Keyword: Slow Cooker Ham and Potato Soup

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